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Blomberg

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- (54) **BARBEQUE GRILL AND OVEN**
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See application file for complete search history.

H000813; U.S. Statutory Invention Registration, publ. Sep. 4, 1990, Combined Smoker/Cooker Unit, Ragon.

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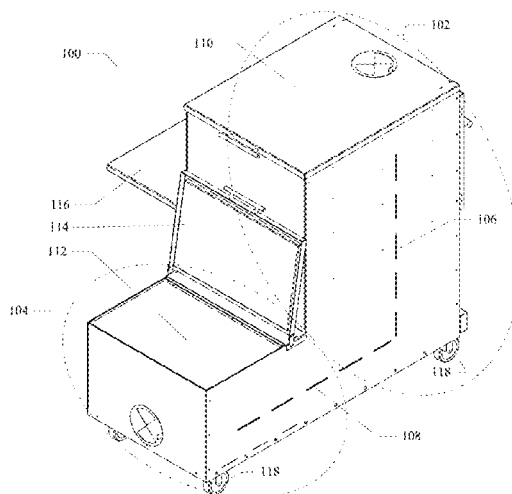
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(57) **ABSTRACT**

A barbeque grill and oven or food smoker having an offset firebox configuration is disclosed. Example embodiments include: an oven having an enclosed interior region for cooking food items; an offset firebox sharing at least a portion of a side of the oven, the offset firebox having a first opening over which a removable grill may be placed, the firebox having a second opening through which airflow may travel from the firebox into the oven; and an oven lid configured to produce an opening in the top of the oven of any desired site the opening of the oven lid causing an increase in the flow of heated air from the firebox into the oven.

7 Claims, 10 Drawing Sheets



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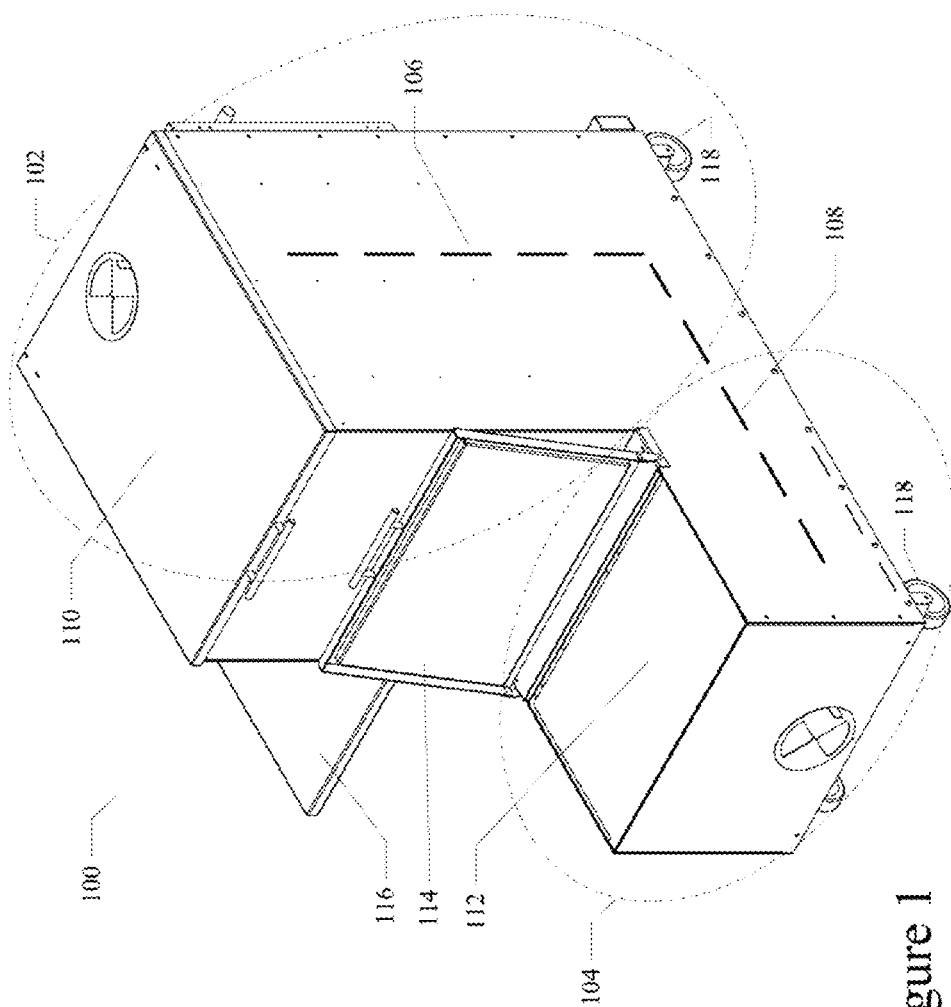


Figure 1

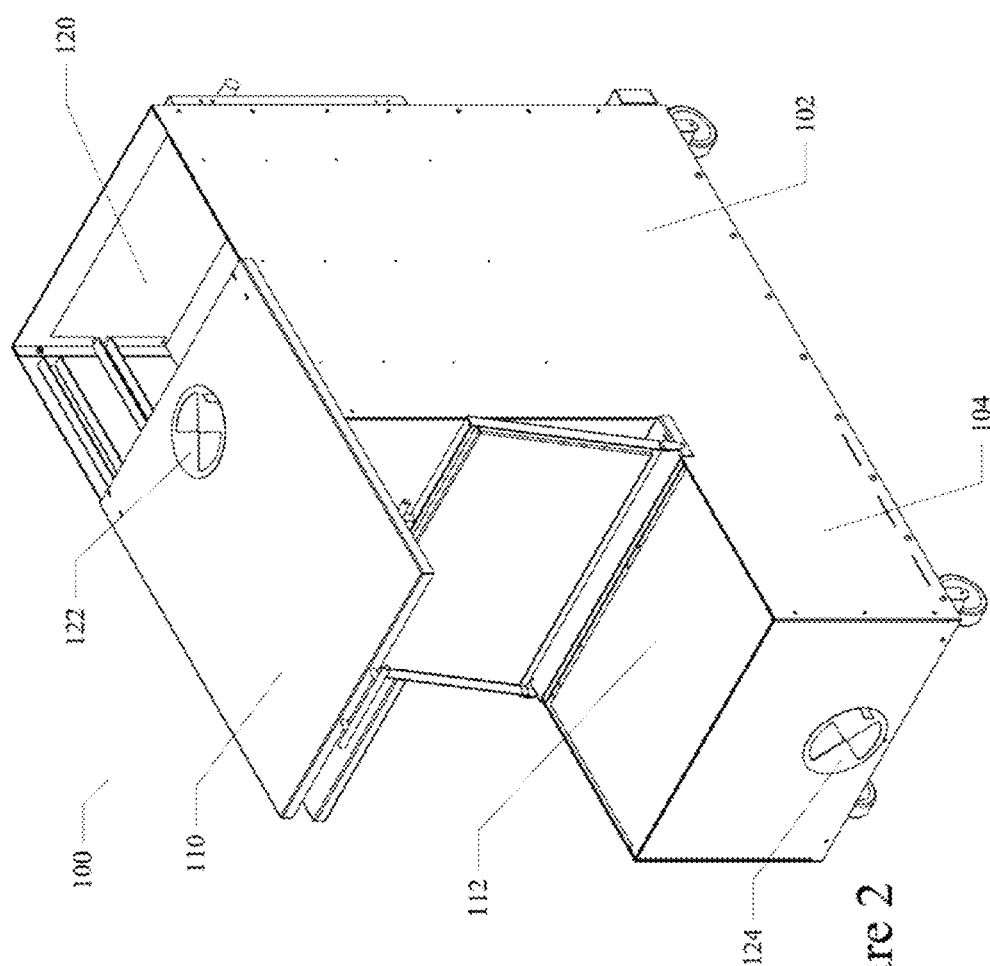
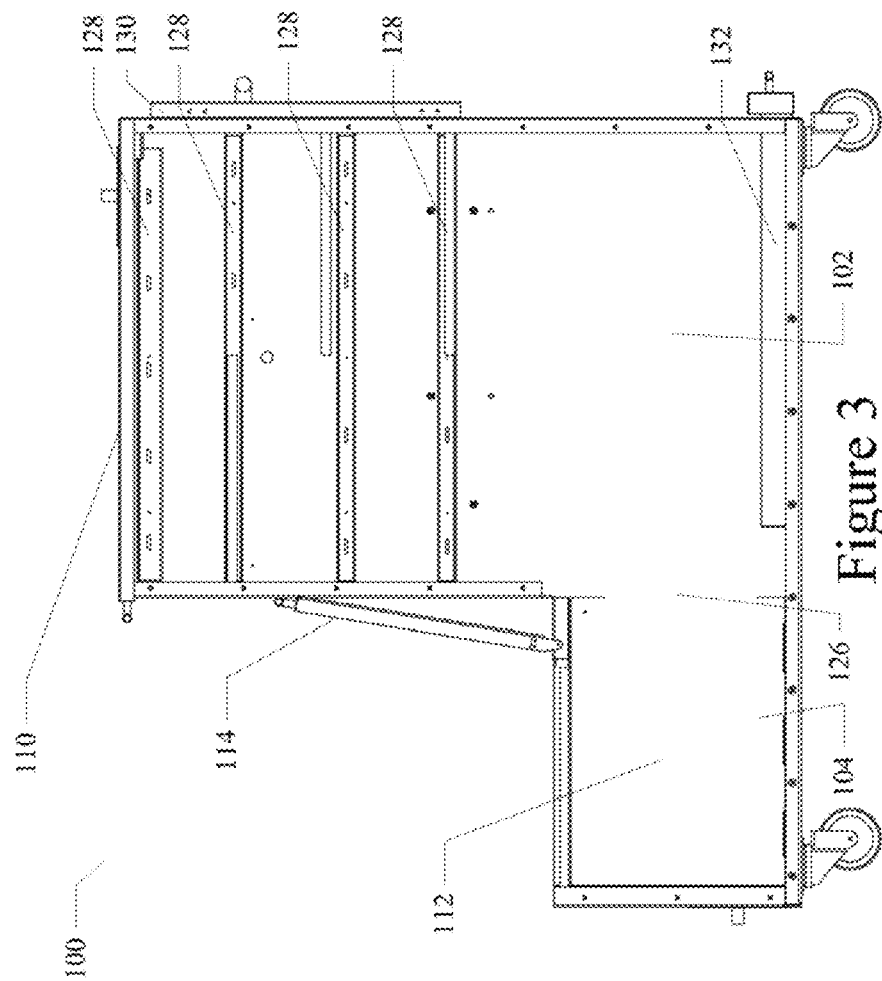


Figure 2



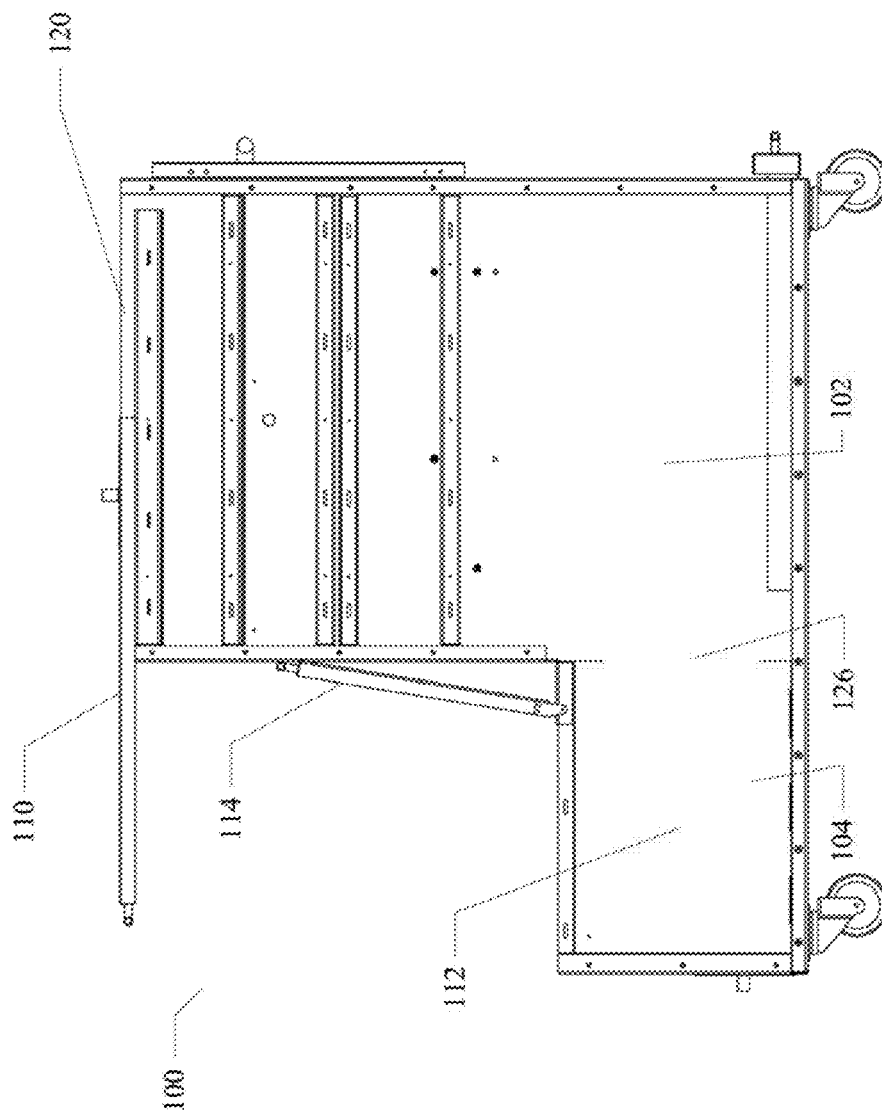


Figure 4

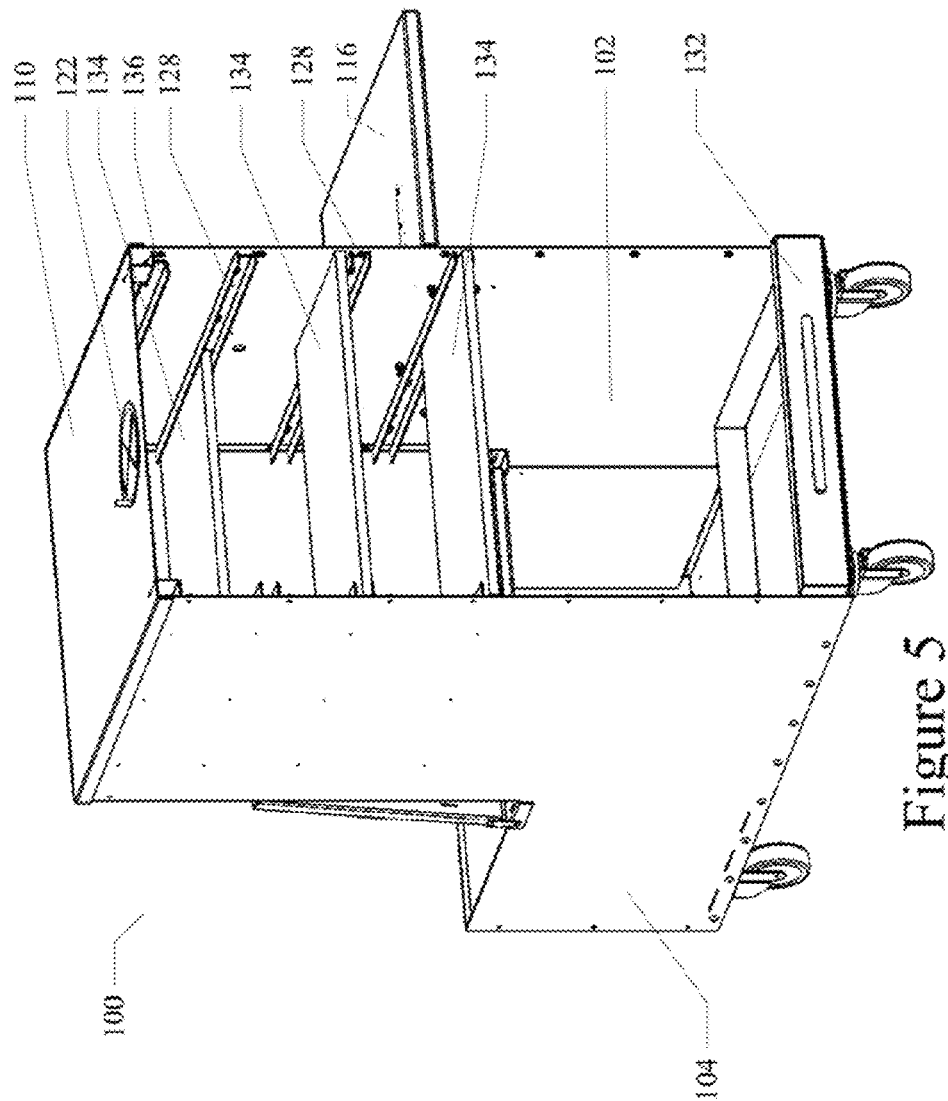


Figure 5

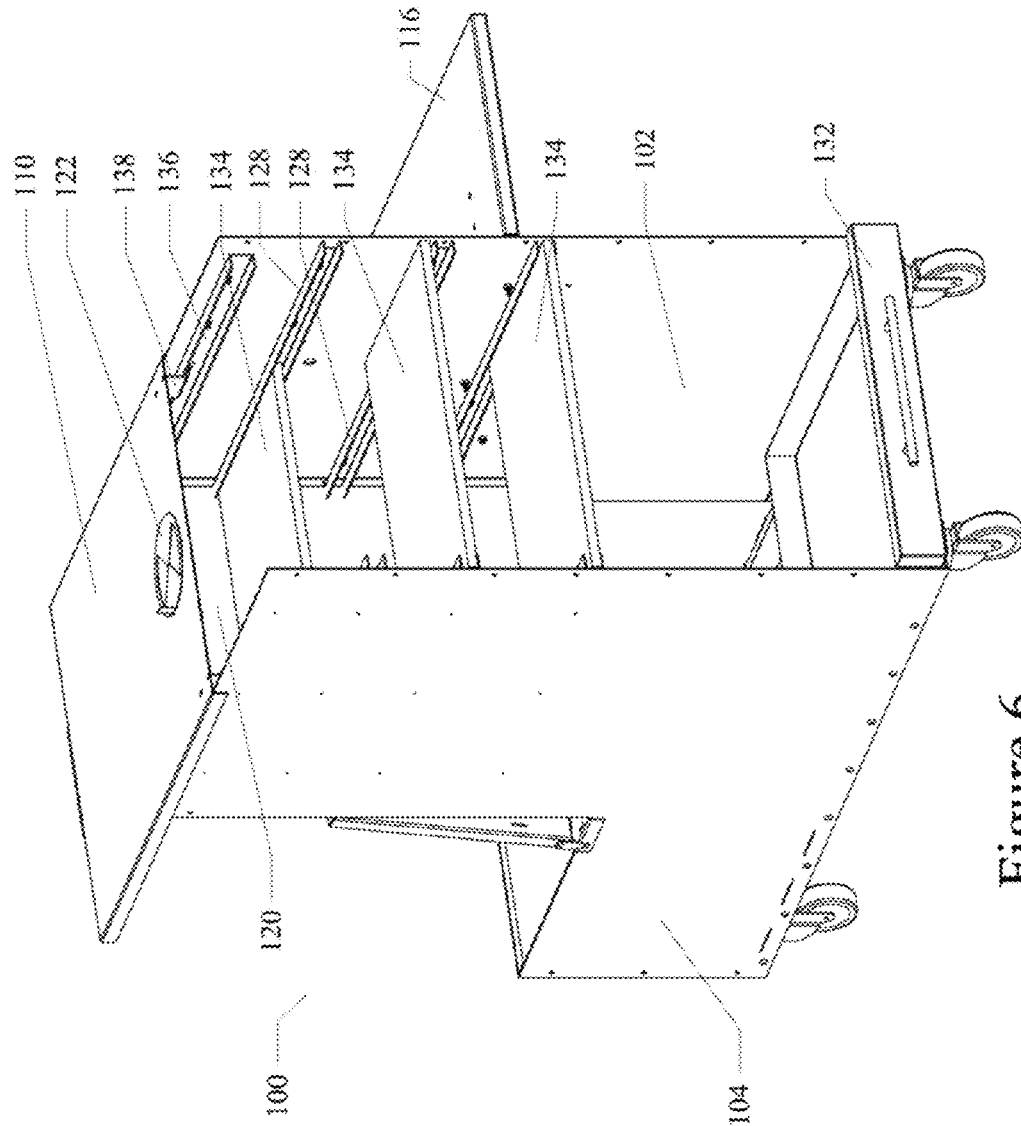
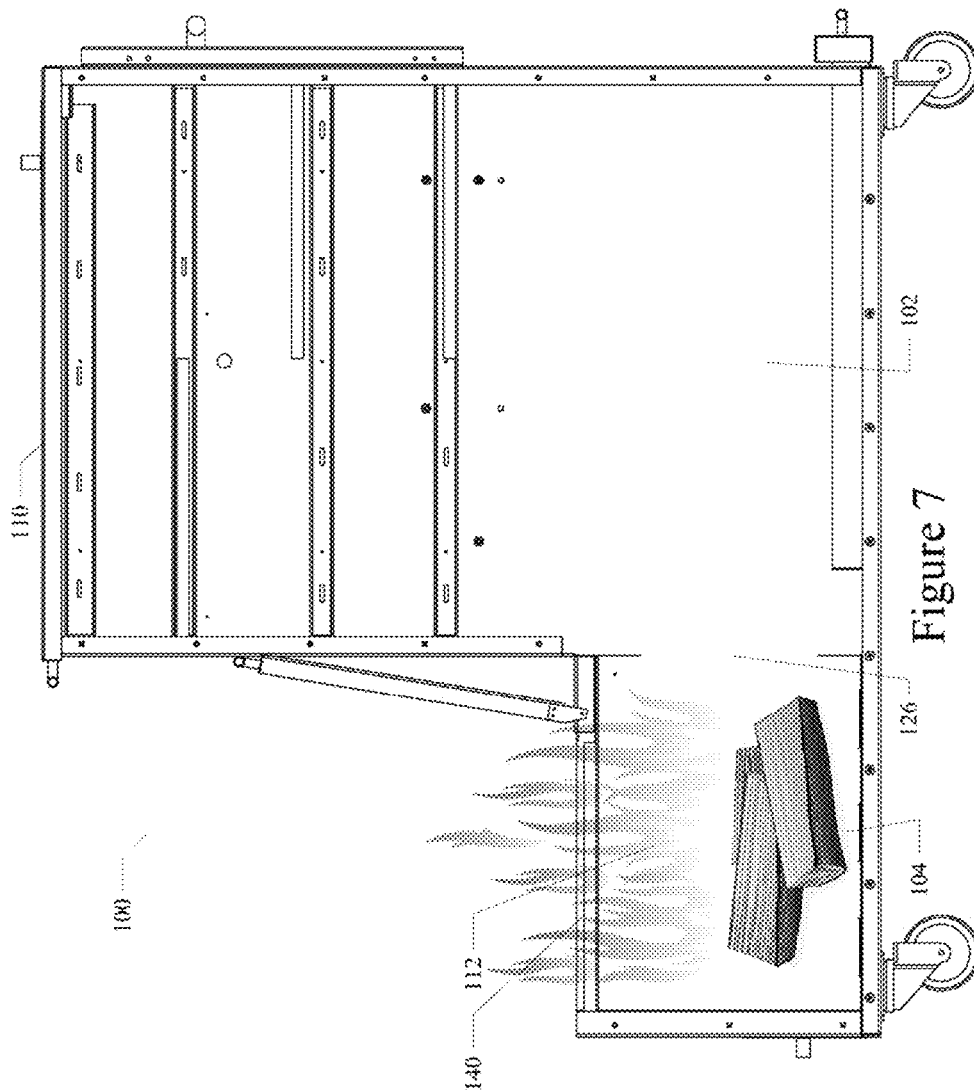
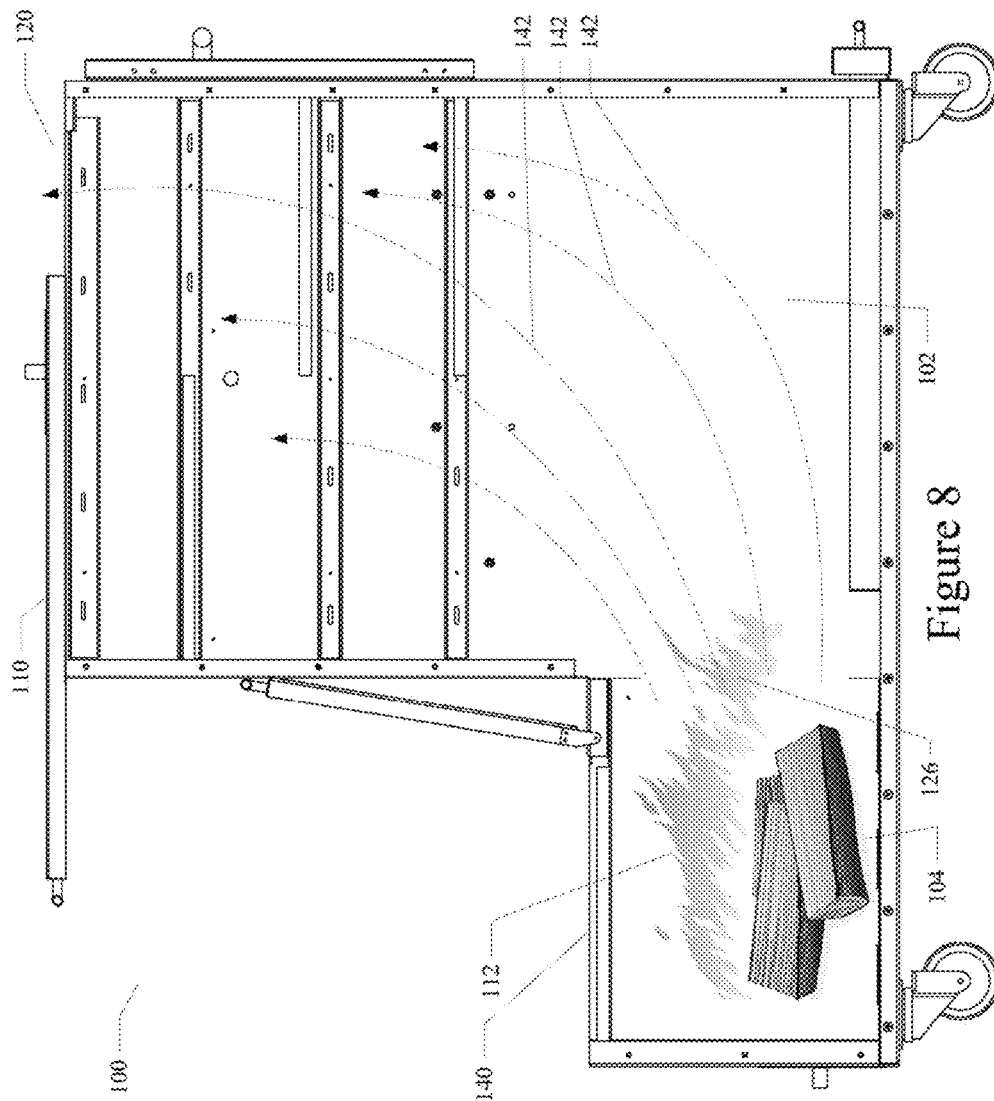
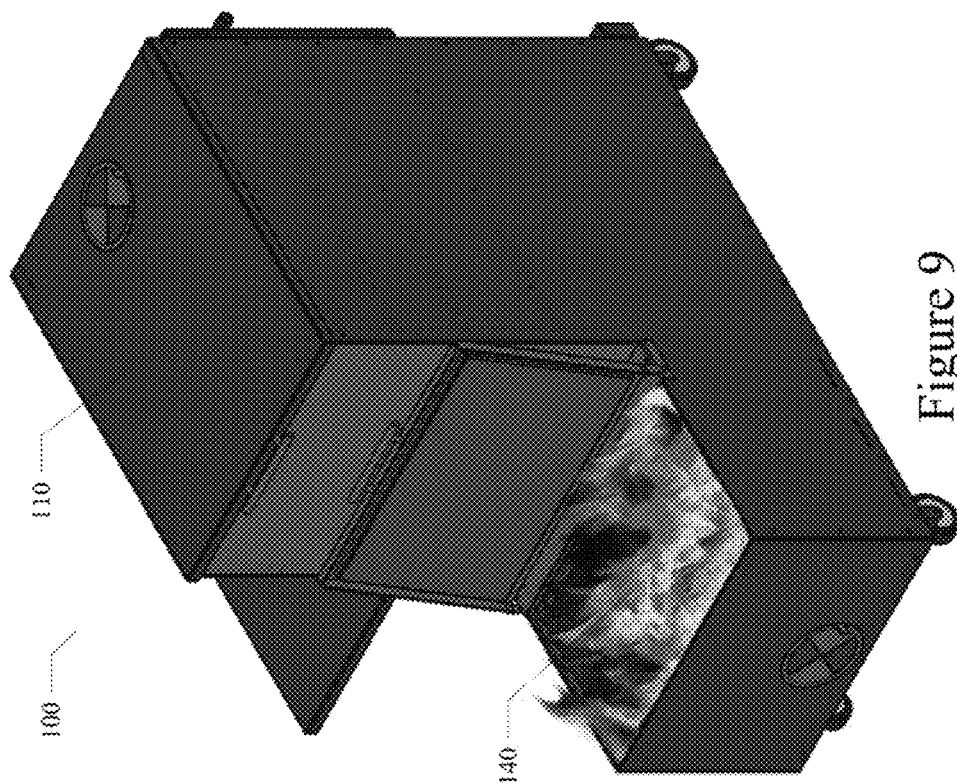


Figure 6







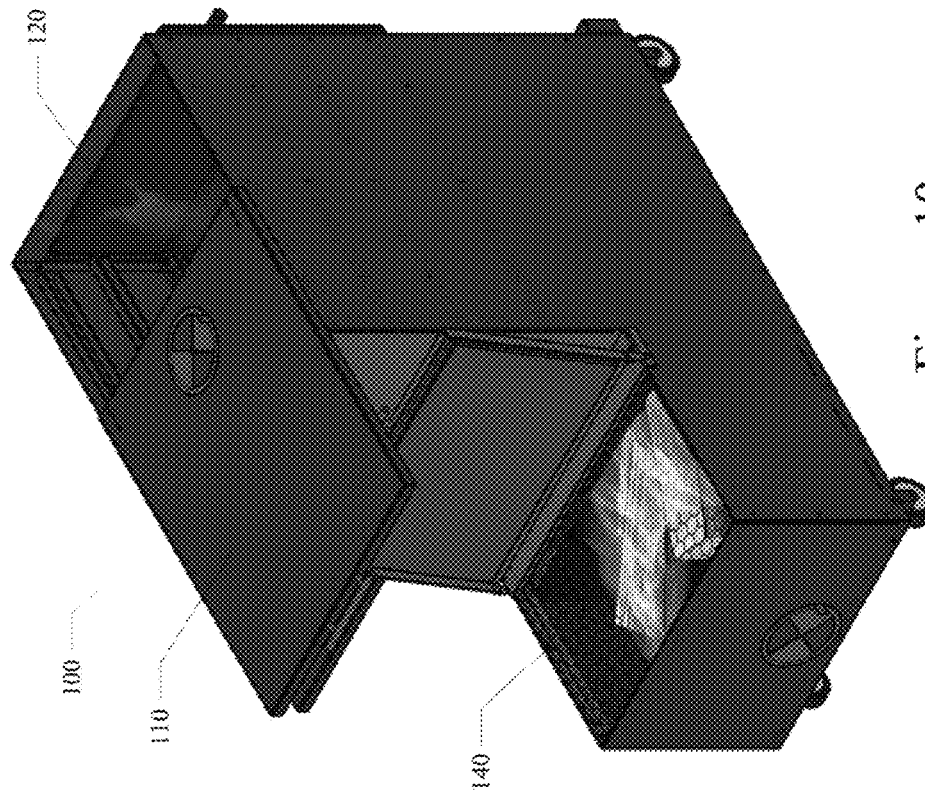


Figure 10

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BACKGROUND**1. Technical Field**

This disclosure relates to barbeques ovens, smokers, or food cooking assemblies, and more specifically to a combination barbeque grill and oven or food smoker having an offset firebox configuration.

2. Related Art

Barbeque grills or grilling assemblies are popular devices for cooking meats, fish, vegetables, or the like. Similarly, fire-heated ovens or smokers are popular devices for slowly cooking food and infusing the cooked food with a desired smoky flavor. However, the configuration of most available grills with food smokers disadvantageously causes uneven smoking and cooking of food on the grill or within the smoker, thus making their use inefficient, impractical and problematic. As a result, operators of such grills are often forced to either continually rotate their meats to ensure even cooking and smoking thereof, or to cook their meats within a central area on the grilling grate or the smoking chamber where cooking temperature is more acceptable, thereby significantly reducing otherwise useable grill space. Additionally, conventional systems cannot be conveniently configured to adjust the temperature in the cooking area to a desired level. Therefore, there is as need for a combination grill and food smoker that provides a configurable and consistent dispersion of heat and smoke throughout the cooking area of the grill and the smoker.

BRIEF DESCRIPTION OF THE DRAWINGS

Embodiments illustrated by way of example and not limitation in the figures of the accompanying drawings, in which:

FIG. 1 illustrates a front perspective view of an example embodiment with the oven lid in a closed position;

FIG. 2 illustrates a front perspective view of an example embodiment with the oven lid in an open position;

FIG. 3 illustrates a side it of an example embodiment with the oven lid in a closed position and the near side of the barbeque grill and oven rendered transparently;

FIG. 4 illustrates a side view of an example embodiment with the oven lid in an open position and the near side of the barbeque grill and oven rendered transparently;

FIG. 5 illustrates a rear perspective view of an example embodiment with the oven lid in a closed position and the rear side of the barbeque grill and overt rendered transparently;

FIG. 6 illustrates a rear perspective view of an example embodiment with the oven lid in an open position and the rear side of the barbeque grill and oven rendered transparently;

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FIG. 7 illustrates a side view of an example embodiment with the oven lid in a closed position, the near side of the barbeque grill and oven rendered transparently, and a fire in the offset firebox wherein air flow through the oven is disabled;

FIG. 8 illustrates a side view of an example embodiment with the oven lid in an open position, the near side of the barbeque grill and oven rendered transparently, and a fire in the offset firebox wherein air flow through the oven is enabled;

FIG. 9 illustrates a front perspective view of an example embodiment with the oven lid in a closed position and a fire in the offset firebox wherein air flow through the oven is disabled; and

FIG. 10 illustrates a front perspective view of an example embodiment with the oven lid in an open position and a fire in the offset firebox wherein air flow through the oven is enabled.

DETAILED DESCRIPTION

A barbeque grill and oven or food smoker having an offset firebox configuration is disclosed. However, it is understood that embodiments may be practiced without these specific details. In other instances, well-known processes, structures and techniques have not been shown in detail in order not to obscure the clarity of this description. Various embodiments are described below in connection with the figures provided herein.

Description of an Example Embodiment

In the various embodiments described herein, a barbeque grill and oven or food smoker having an offset firebox configuration is provided. Referring now to FIG. 1, a particular embodiment **100** of the barbeque grill and oven or food smoker having an offset firebox configuration is illustrated. FIG. 1 illustrates a front perspective view of an example embodiment of the barbeque grill and oven **100** with the oven lid in a closed position. In general, the barbeque grill and oven **100** of an example embodiment comprises a mainly vertical oven or smoker portion **102** and a mainly horizontal grill and firebox portion **104**. As shown in FIG. 1, the mainly vertical oven or smoker portion **102** is configured as a generally rectangular enclosure extending predominantly in a vertical direction as indicated by the vertical axis **106**. As also shown in FIG. 1, the mainly horizontal grill and firebox portion **104** is configured as a generally rectangular enclosure extending predominantly in a horizontal direction as indicated by the horizontal axis **108**. As such, the grill and firebox portion **104** can be considered offset from the vertical axis of the oven or smoker portion **102**. In one example embodiment, the grill and firebox portion **104** can share at least a portion of a side of the oven or smoker portion **102**, the offset grill and firebox portion **104** having a first opening over which a removable grill or grate may be placed, the grill and firebox portion **104** having as second opening through which airflow may travel from the grill and firebox portion **104** into the oven or smoker portion **102**. When in use, as described in more detail below, the oven or smoker portion **102** provides an area or interior region in which food items can be arranged on one or more grills or hung from hooks and exposed to heat provided by a fire in a firebox of the grill and firebox portion **104**. As such, the oven or smoker portion **102** provides an enclosure or enclosed interior region that can be used to bake, slow-cook, or smoke food items. For brevity, this enclosure will

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be denoted herein as the oven **102**. The oven **102** includes an oven lid **110**, which can be slid horizontally to expose the oven **102** to outside air. The oven lid **110** can be slid horizontally to any desired position to produce an opening in the top of the oven **102** of any desired size. As will be described in more detail below, this configurably sized opening in the top of the oven **102** can be used to configure the temperature in the oven **102** enclosure.

Referring still to FIG. **1**, the grill and firebox portion **104** of the barbeque grill and oven **100** of an example embodiment includes a firebox **112** that provides a generally rectangular enclosure in which a fire can be started using wood, briquettes, pellets, or other types of fuels typically used in barbeques. In an alternative embodiment, propane gas can be used as a fuel source for the fire in the firebox **112**. The grill and firebox portion **104** can also include as grill or grate **140** (see FIG. **10**) that can be removably placed over the fire in the firebox **112**. The grill **140** over the fire in the firebox **112** provides a heat-permeable surface that can be used to fry, sear, broil, grill, or fast-cook and items. In the example embodiment, the grill and firebox portion **104** can also include a grill cover **114** to cover the grill **140** and firebox **112** when the barbeque grill and oven **100** is not in use. In the example embodiment, the barbeque grill and oven **100** can include a foldable utility shelf **116** and wheels or rollers **118** to facilitate movement of the barbeque grill and oven **100**.

FIG. **2** illustrates a front perspective view of an example embodiment with the oven lid **110** in an open position. As a result of the oven lid **110** being slid to an open position as shown in FIG. **2**, an opening **120** in the top of the oven **102** is produced. Depending on the distance that the oven lid **110** is horizontally slid, the size of the opening **120** can be configurably adjusted. The oven lid **110** can also be configured to include an adjustable vent opening **122** that can be opened or closed independently of the position of the oven lid **110**. As a result, the features of the oven lid **110** provide a means for adjusting the quantity of air that can escape from the top of the oven **102**. Additionally, the grill and firebox portion **104** can be configured to include an adjustable vent opening **124** that can be opened or closed to provide a means for adjusting the quantity of air that can enter the firebox **112**. The opening on the top of the firebox **112** also provides a means for outside air to enter the firebox **112** and feed the fire therein. Additionally, opening on the top of the firebox **112** provides a means for outside air to enter the firebox **112** and flow through to the oven **102** via an opening between the firebox **112** and the oven **102**, if the oven lid **110** is open or the vent **122** is open. As described in more detail below, this airflow between the firebox **112** and the oven **102** enables the heat generated in the firebox **112** to be configurably transferred to the oven **102**.

FIG. **3** illustrates a side view of an example embodiment with the oven lid in a closed position and the near side of the barbeque grill and oven **100** rendered transparently. As shown, an opening **120** between the firebox **112** and the oven **102** provides a means for airflow between the firebox **112** and the oven **102**, if the oven lid **110** is open or the vent **122** is open. FIG. **3** also shows the rack supports **128**, which can be used to support one or more removable grills, grates, or racks in the interior enclosure of the oven **102**. The removable grills, grates, or racks can be used to place food items thereon, which can be cooked or smoked in the oven **102**. These rack supports **128** can also be used to support hangars, which can be used to hang food items from hooks within the interior enclosure of the oven **102**. A door **130** is also provided to enable access to the interior of the oven **102**

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from the rear of the oven **102**. In one embodiment, the door **130** is hinged at the lower edge to enable the door **130** to open outwardly and downwardly. A trap drawer **132** is provided at the bottom of the oven **102** to catch drippings and the like that may drop from food items cooking in the oven **102**. The trap drawer **132** can be slid outwardly and removed for emptying.

FIG. **4** illustrates a side view of an example embodiment with the oven lid in an open position and the near side of the barbeque grill and oven **100** rendered transparently. As shown, an opening **126** between the firebox **112** and the oven **102** provides a means for airflow between the firebox **112** and the oven **102**, if the oven lid **110** is open or the vent **122** is open. Given the open oven lid **110** shown in FIG. **4**, an opening **120** in the top of the oven **102** is produced. As a result, air and heat can flow from the firebox **112**, through the opening **126**, into the oven **102** and out of the oven **102** through the opening **120**. Depending on the distance that the oven lid **110** is horizontally slid, the size of the opening **120** can be configurably adjusted and thus the quantity of the air flow into the oven **102** can be configurably adjusted. Additional details of the airflow features of the example embodiment are provided below in connection with FIGS. **7** and **8**.

FIG. **5** illustrates a rear perspective view of an example embodiment with the oven lid **110** in a closed position and the rear side of the barbeque grill and oven **100** rendered transparently. The enclosure within oven **102** is shown to include the rack supports **128**, which can be used to support one or more removable grills, grates, or racks **134** in the interior enclosure of the oven **102**. In an alternative embodiment, the rack supports **128** can also be used to support hangars, which can be used to hang food items from hooks within the interior enclosure of the oven **102**. In this case, the removable grills, grates, or racks **134** can be removed to make room for the hanging food items. In another configuration, a portion of the interior of the oven **102** can be used for hanging food items while another portion can be used with removable grills, grates, or racks **134**. As a result, the oven **102** can support a wide variety of food items that can be cooked at the same time. The enclosure within oven **102** is also shown to include the lid slide supports **136**, which can be used to support the oven lid **110** and to enable the oven lid **110** to be slid horizontally to expose opening **120**, as shown in FIG. **6**.

FIG. **6** illustrates a rear perspective view of an example embodiment with the oven lid **110** in an open position and the rear side of the barbeque grill and oven **100** rendered transparently. As shown, the oven lid **110** has been slid horizontally along lid slide supports **136** to expose opening **120**. A bracket **138** is provided on the underside of the oven lid **110** to engage the lid slide supports **136** and to enable the sliding of the oven lid **110** horizontally along lid slide supports **136**.

FIG. **7** illustrates a side view of an example embodiment with the oven lid **110** in a closed position, the near side of the barbeque grill and oven **100** rendered transparently, and a fire in the offset firebox **112** wherein air flow through the oven **102** is disabled. As shown in FIG. **7**, the fire in the offset firebox **112** generates as heated convection airflow extending outwardly as result of the heat produced by the fire. Some of this heated airflow can travel into the oven **102** via the opening **126** between the firebox **112** and the oven **102**. However, a minimal amount of this heated airflow travels into the oven **102**, because the oven **102** is a closed space when the oven lid **110** is closed and the vent **122** is closed. As a result, when the oven lid **110** is closed and the vent **122** is closed, most of the heat generated by the firebox

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112 escapes through the open top of the firebox 112 and the grill 140 resting thereon. Thus, when a user wants to grill food items on the grill 140 spanning the open top of the firebox 112, the oven lid 110 can be closed and the vent 122 can be closed to render a maximum amount of heat at the grill 140. In this configuration, the enclosure within the oven 102 is subjected to a minimal level of heat from the fire in firebox 112. This low level of heat may be beneficial for slow-cooking or smoking food items positioned in the oven 102.

FIG. 8 illustrates a side view of an example embodiment with the oven lid 110 in an open position, the near side of the barbeque grill and oven 100 rendered transparently, and a fire in the offset firebox 112 wherein air flow through the oven 102 is enabled. In the configuration of the barbeque grill and oven 100 shown in FIG. 8, the oven lid 110 and/or the vent 122 is in an open position. As a result, the heated airflow generated by the fire in the firebox 112 can travel readily into the oven 102 via the opening 126 between the firebox 112 and the oven 102 as shown by the dashed lines 142. Because the oven 102 is no longer a closed space when the oven lid 110 is open or the vent 122 is open, the heated airflow can travel into and through the interior of the oven 102 and out of the oven 102 via the opening 120. As a result, the interior of the oven 102 heats up and the temperature at the grill 140 is reduced. If the oven lid 110 and/or the vent 122 are configured to only a slightly open position, the airflow into the oven 102 is reduced and the temperature in the oven is correspondingly reduced. Conversely, if the oven lid 110 and/or the vent 122 are configured to a widely open position, the airflow into the oven 102 is increased and the temperature in the oven is correspondingly increased. In contrast, the temperature at the grill 140 is reduced if the oven lid 110 and/or the vent 122 are configured to a widely open position. The temperature at the grill 140 is increased if the oven lid 110 and/or the vent 122 are configured to a closed or a slightly open position. Thus, the movement of the oven lid 110 can be used to configure the temperature in the oven 102 and at the grill 140 at the same time. As described above, the grill and firebox portion 104 can be configured to include an adjustable vent opening 124 that can be opened or closed to provide a further means for adjusting the quantity of air that can enter the firebox 112 and flow into the oven 102. The opening on the top of the firebox 112 also provides a means for outside air to enter the firebox 112 and feed the fire therein. The opening on the top of the firebox 112 also provides a means for outside air to enter the firebox 112 and flow through to the oven 102 via the opening 126 between the firebox 112 and the oven 102, if the oven lid 110 is open or the vent 122 is open. As described herein, this heated airflow between the firebox 112 and the oven 102 enables the heat generated in the firebox 112 to be configurably transferred to the oven 102 and a desired cooking temperature to be achieved in the oven 102 and at the grill 140 by the operation of a few control features of the barbeque grill and oven 100 of an example embodiment as described herein. As a result, the operation of a few control features of the barbeque grill and oven 100 enables control of the size of the opening on the top of the oven 102 and the flow of heated air through the barbeque grill and oven 100. Thus, these control features allow a user to control the cooking temperature achieved in the oven 102. By controlling the cooking temperature achieved in the oven 102, the user can cook, bake, smoke, or heat a variety of food items in the oven 102. Additionally, these control features allow a user to control the cooking temperature achieved at the grill 140. By controlling the cooking temperature achieved at the

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grill 140, the user can sear meat or other food items directly over a fire below grill 140 that without the described control features would burn the food items. In other words, the described control features, with their ability to redirect the flames and heated air into the oven 102, allow a user to sear food items on the grill 140, which would otherwise burn. These features of the barbeque grill and oven 100 of an example embodiment as described herein enable a user to achieve a level of control over the cooking conditions in the oven and grill that existing systems do not provide.

FIG. 9 illustrates a front perspective view of an example embodiment with the oven lid 110 in a closed position and a fire in the offset firebox 112 wherein air flow through the oven 102 is disabled. In the configuration shown in FIG. 9, a maximal cooking temperature is achieved at the grill 140 and a minimal cooking temperature is achieved in the oven 102; because the oven lid 110 is in a closed position and air flow through the oven 102 is disabled.

FIG. 10 illustrates a front perspective view of an example embodiment with the oven lid 110 in an open position and a fire in the offset firebox 112 wherein air flow through the oven 102 is enabled. In the configuration shown in FIG. 10, a maximal cooking temperature is achieved in the oven 102 and a minimal cooking temperature is achieved at the grill 140; because the oven lid 110 is in an open position and air flow through the oven 102 is enabled.

In an example embodiment, the components of the barbeque grill and oven 100 can be fabricated from A36 hot rolled steel of as standard thickness and composition. The seams between panels can be welded. The rack supports and other attachable components can be stitch welded or attached using zinc-plated nuts and bolts. The components of the barbeque grill and oven 100 can be fabricated to be assembled on-site. The particular materials can be selected for a particular application based on a variety of factors including the desired size, temperature ranges, ambient weather, and the like.

The illustrations of embodiments described herein are intended to provide a general understanding of the structure of various embodiments, and they are not intended to serve as a complete description of all the elements and features of apparatus and systems that might make use of the structures described herein. Many other embodiments will be apparent to those of ordinary skill in the art upon reviewing the above description. Other embodiments may be utilized and derived therefrom, such that structural and logical substitutions and changes may be made without departing from the scope of this disclosure. The figures provided, herein are merely representational and may not be drawn to scale. Certain proportions thereof may be exaggerated, while others may be minimized. Accordingly, the specification and drawings are to be regarded in an illustrative rather than a restrictive sense.

The description herein may include terms, such as “up”, “down”, “upper”, “lower”, “first”, “second”, etc. that are used for descriptive purposes only and are not to be construed as limiting. The elements, materials, geometries, dimensions, and sequence operations may all be varied to suit particular applications. Parts of some embodiments may be included in, or substituted for, those of other embodiments. While the foregoing examples of dimensions and ranges are considered typical, the various embodiments are not limited to such dimensions or ranges.

The Abstract is provided to comply with 37 C.F.R. §1.74(b) to allow the reader to quickly ascertain the nature and gist of the technical disclosure. The Abstract is submit-

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ted with the understanding that it will not be used to interpret or limit the scope or meaning of the claims.

In the foregoing Detailed Description, various features are grouped together in as single embodiment for the purpose of streamlining the disclosure. This method of disclosure is not to be interpreted as reflecting an intention that the claimed embodiments have more features than are expressly recited in each claim. Thus, the following claims are hereby incorporated into the Detailed Description, with each claim standing on its own as a separate embodiment.

Thus, a barbeque grill and oven or food smoker having an offset firebox configuration is disclosed. While the present invention has been described in terms of several example embodiments, those of ordinary skill in the art can recognize that the present invention is not limited to the embodiments described, but can be practiced with modification and alteration within the spirit and scope of the appended claims. The description herein is thus to be regarded as illustrative instead of limiting.

What is claimed is:

1. An apparatus comprising:

an oven having a first enclosed interior region for cooking food items, the first enclosed interior region being defined by four vertical oven sides joined at edges of each vertical oven side, a first vertical oven side including a single fixed size air inlet at a lower portion of the first vertical oven side, the size of the air inlet at the lower portion of the first vertical oven side not being adjustable, a second vertical oven side including a door hinged at a lower edge to enable the door to open outwardly and downwardly for access to the first enclosed interior region, the second vertical oven side further including a trap drawer at a lower portion of the second vertical oven side, the trap drawer including a first slide mechanism to enable the trap drawer to slide horizontally out from the second vertical oven side for access to a grease trap in the trap drawer, the oven having a first opening at the top of the first enclosed interior region;

an offset firebox having a second enclosed interior region for containing a fire, the second enclosed interior region being defined by three vertical firebox sides joined at edges of each vertical firebox side, a fourth vertical firebox side corresponding to the single fixed size air inlet at the lower portion of the first vertical oven side, the volumetric dimension of the first enclosed interior region being larger than the volumet-

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ric dimension of the second enclosed interior region, the offset firebox having a second opening at the top of the second enclosed interior region over which a removable grill is placed, the fourth vertical firebox side of the offset firebox providing the single fixed size air inlet through which airflow travels from outside, through the removable grill, into the second enclosed interior region, through the single fixed size air inlet, and into the first enclosed interior region of the oven; and

an oven lid having a second slide mechanism, coupled to edges of at least two of the four vertical oven sides, to enable the oven lid to slide horizontally across the first opening at the top of the first enclosed interior region to produce a variable size opening of any desired size at the top of the oven, the desired size being changeable through a horizontal sliding motion of the oven lid, the single action of opening the oven lid causing: 1) an increase in the flow of heated air from the offset firebox into the oven through the single fixed size air inlet, 2) an increase in the oven temperature, 3) a redirection of flames from the offset firebox into the oven through the single fixed size air inlet, and 4) a decrease in the temperature of the removable grill,

wherein the oven lid includes an adjustable vent opening that can be opened or closed independently of a position of the lid, and the offset firebox includes an adjustable vent opening that can be opened or closed.

2. The apparatus as claimed in claim 1 wherein the closing of the oven lid causing a decrease in the flow of heated air from the firebox into the oven.

3. The apparatus as claimed in claim 1 wherein the oven includes rack supports therein to support one or more removable grills, grates, or racks in the interior enclosure of the oven.

4. The apparatus as claimed in claim 1 wherein the oven includes rack supports therein to support one or more removable hangars for hanging food items in the interior enclosure of the oven.

5. The apparatus as claimed in claim 1 wherein the firebox further including a grill cover to cover the removable grill and firebox.

6. The apparatus as claimed in claim 1 including wheels or rollers to facilitate movement of the apparatus.

7. The apparatus as claimed in claim 1 including a foldable utility shelf.

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